Kue Dadar

Pancakes with coconut filling.

Ingredients

100 grams rice flour
2 tablespoons sugar
¼ teaspoon salt
3 eggs
1 cup coconut milk
2 tablespoons oil
Pandan essence (substitute with vanilla and green food colouring)

Filling

⅓ cup palm sugar (or brown sugar)
1 cup water
1 cup grated coconut
1 pandan leaf (or some essence, substitute with vanilla)

Method

Mix flour, sugar, salt, eggs, coconut milk and oil together.

Heat some oil in a frying pan.

To make the pancakes pour a couple of tablespoons of batter into the frying pan and cook each side for 1 minute.

To make the filling, boil the sugar, pandan and water together to make a syrup, then mix in the grated coconut.

To serve, put a spoonful of filling in the middle of each pancake, fold the sides of the pancake in slightly and roll it up like a spring roll.